

Strawberry Ice Box Cheesecake

By Kimberli Washington



Ingredients

- 2 pounds fresh strawberries (washed, stemless and sliced)
- 1 box graham crackers
- 1 (8 oz) package cream cheese, at room temperature
- 1 (14 oz) can unsweetened condensed milk
- 1 package instant cream cheese-flavored pudding mix
- 3 cups milk (substitute with soy, almond or coconut)
- 1 (12 oz) carton of frozen whipped cream

Directions

1. Line bottom of baking dish with graham crackers and set aside.
2. Combine cream cheese and condensed milk in a large bowl and beat until smooth and creamy.
3. Add pudding mix and milk; continue mixing until mixture thickens. Fold in 2 cups of whipped cream until smooth.
4. Pour half of mixture over graham crackers in baking dish. Arrange a single layer of strawberries over mixture. Add another layer of graham crackers over strawberries and repeat process.
5. Cover and refrigerate for about 6 hours.
6. When ready to serve, top with remaining whipped cream and strawberries. Crumble left over graham crackers and sprinkle on top.
7. Serve immediately and enjoy!!!

Disclaimer: It is the reader's responsibility to check the instructions provided, and to determine nutritional value and any possible medical condition that may arise from the consumption of the ingredients listed.